

I DDECHRAU : STARTERS

Asgell morgath, moron rhost, beurre noisette olifau gwyrdd a phersli, saws moron
Skate wing, roasted carrot, green olive & parsley beurre noisette, carrot jus

Langwstfn, gwasgiad pen mochyn, kimchi, pfn-afal
Poached langoustine, pressed pigs head, kimchi, pineapple

Asennau cig oen char sui, iogwrt mamog, coriander, ciwcymbr, salad shibwns
Char sui Welsh lamb ribs, ewe's yogurt, coriander, cucumber, spring onion salad

Cawl pys, ricotta mwg, melynwy cadw, tryffl du Cymreig, lwfaets
Pea volute, smoked ricotta, cured egg yolk, Welsh black truffle, lovage

PRIF GYRSIAU : MAIN COURSES

Llygad yr asen lleol, duxelles boled bwytadwy, haenau tatws saim crimp, garleg du, Béarnaise
Welsh rib-eye beef, cep duxelles, crispy dripping layered potatoes, black garlic, Béarnaise

Brest hwyaden Goosnargh gyda sglein sinsyr, pupur du, coes conffit,
pommes Anna, rwdin, ffenigl, riwbob

Ginger & black pepper glazed Goosnargh Duck breast, confit leg,
pomme Anna, turnip, fennel, rhubarb

Lleden fawr, bresych hispi rhost, gratin cennin a thatws, ciper, saws menyn tartar
Halibut, roasted hispi cabbage, leek and potato gratin, kipper, tartar butter sauce

Pithivier gratin tatws caws gafr, cafiâr wyls llosgi, corbwmpen, pupurau coch rhoist, harissa
Goats cheese potato gratin pithivier, charred aubergine caviar, courgette, roasted red peppers, harissa

PWDINAU : DESSERTS

Delice siocled du, caramel granadila, namelaka mango, hufen iâ lemonwellt
Dark chocolate delice, passion fruit caramel, mango namelaka, lemongrass ice cream.

Swffle siocled a mafon, fromage frais rhew
Raspberry, ruby chocolate souffle, iced fromage frais

Mefus gariguette, tarten mandon hufen sur, sorbe malws melys mefus
Gariguette strawberry, woodruff sour cream tart ou fine, strawberry marshmallow sorbet

Cawsiau ffermydd Cymru, siytini, seleri, bisgedi
Welsh artisan cheeses, chutney, celery, biscuits

Coffi wedi'i rostio'n lleol neu de, gyda melysfwyd (£4 ychwanegol)
Locally roasted heartland coffee or loose-leaf tea with petit fours (£4 supplement)

DAU GWRS £63 FOR TWO COURSES : TRI CHWRS £70 FOR THREE COURSES

Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.
A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by the staff.

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anhwiadrol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.

FOOD ALLERGENS : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. If you have a food allergy please make this known to us before ordering.

I DDECHRAU : STARTERS

Maelgi barbeciw, corbys puy wedi'i brwysio, moron, corgimwch tom yum
BBQ monkfish, braised puy lentils, carrot, king prawn tom yum

Penfras mewn miso, tafod ych, blodfresych caramel, dashi bacwn mwg
Miso glazed cod, ox tongue, caramelized cauliflower, smoked bacon dashi

Cyw sguthan, pys gerddi à la française, mintys
Squab pigeon, petit pois à la française, mint

Cwstad merllys, ffeta Sir Fôn, oren, salad cnau cyll
Asparagus set custard, Anglesey feta, orange, hazelnut salad

PRIF GYRSIAU : MAIN COURSES

Lwyn oen lleol, madarch morel, merllys, eirin oen crimp, craf
Welsh lamb loin, morel mushroom, asparagus, crispy sweetbreads, wild garlic

Cyw iar, brocoli piws, tatws fondant menyn cyw, ffa llydan, saws tryffl
Chicken, purple sprouting broccoli, chicken butter potato fondant, broad beans, truffle jus

Lleden, tatws fanila, ciwcymbr picl, ffenigl, emylsiwn wystrys Afon Menai, saws Siampaen
Lemon sole, vanilla potatoes, pickled cucumber, fennel, Menai oyster emulsion, Champagne sauce

Agnolotti blodfresych a chaws pobi blodfresych burum rhost, cêl, dail surion
Cauliflower and Welsh rarebit agnolotti, yeast roasted cauliflower, kale, sorrel

PWDINAU : DESSERTS

Cacen sinsyr a mêl, riwbob, hufen iâ melysfwyd Twrci
Ginger and honey cake, rhubarb, Turkish delight iced parfait

Tarten rym Barti Ddu a charamel, cnau coco, afal pîn
Barti ddu rum and caramel tart, coconut, pineapple

Fondant siocled du, praline cnau cashew, hufen iâ caramel miso, leim
Single origin dark chocolate fondant, cashew nut praline, miso caramel ice cream, lime

Cawsiau ffermydd Cymru, siytnei, seleri, bisgedi
Welsh artisan cheeses, chutney, celery, biscuits

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